



E.P.I. Students “Chill out” during an informative morning at Compak, N.V.

The first year students of the Hospitality Management sector of the E.P.I. School were treated to a chilling experience with plant manager Tom Brandt of Compak, N.V. Aruba's #1 meat packing plant on Thursday morning. Compak produces delicatessen meats and distributes fresh meat products to all the markets on the island. Anthony Geerman, teacher to the class of students in the management program accompanied them around the plant that is kept at a temperature of 4 degrees Celsius or colder, to guarantee the freshness and sanitation of the products.

Unaccustomed to such low temperatures, the students shivered their way through a tour of the production and storage rooms, the processing and packing rooms, and a welcome break from the low temperatures in the smoke rooms. Mr. Brandt explained all the processes that go into delivering the finished products to the local markets, with one final bone-chilling tour through the warehouse-sized freezer where the giant packages of raw unprocessed meats are piled to the ceiling, waiting to become deli meats or consumer sized product.

Mr. Geerman explained that this year of the program is devoted to the study of the “back of the house” and students will tour all the behind the scenes facilities of the island's many hotels and food providers to study the workings that produce the final product, something most consumers rarely witness. There next year of study will be devoted to “the front of the house,” the many services and amenities that make direct contact with island visitors.

After the tour, the students were relieved to find themselves back in the accustomed warmth of Aruba, enlightened and educated in the art of meat packing and processing.